

Tim Farmer's Country Kitchen

APPLE CINNAMON ROLL

3 apples, peeled and sliced thin
4 tablespoons butter
¼ cup sugar
½ teaspoon cinnamon
½ teaspoon allspice
¼ cup pecans
¼ cup raisins
¼ cup Ale-8-One Ginger Soda



Dough

1 ¼ cups flour
1 tablespoon sugar
2 tablespoons lard
½ cup buttermilk

Top Sprinkle

Cinnamon
Sugar
Powdered Sugar
Brown Sugar
Lemon juice

Prepare apples. Melt butter in a pan and add all ingredients, stirring to combine. Cook for 10 minutes, until apples are soft. Prepare dough and roll out into rectangle. Cut into long strips about 1 inch thick. In Dutch oven or baking dish, create spiral in center with dough. Place some apples around the spiral. Use another dough strip to make circle around apples. Place more apples around outside of dough circle. Keep repeating apples and dough until a circle cinnamon roll look is achieved. Pour remaining butter mixture over top. Mix together equal parts cinnamon, sugar, powdered sugar and brown sugar. Sprinkle over top. Squeeze lemon juice over top as well. Cook 350 degrees for 30 minutes, or until dough is golden brown.

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